



AVON OLD FARMS HOTEL

THEME LUNCHEONS AND DINNERS

Minimum of 20 Guests

The New Englander Buffet

Mixed Garden Greens with Selection of Dressings
Homemade Corn Bread with Butter
Roasted Salmon Fillet with Capers,
Fresh Parsley and Dijon Cream
Sliced Stuffed Chicken Breast with Spinach,
Roasted Peppers, and Swiss Cheese,
Laced with Natural Chicken Herb Sauce
Jasmine Rice Pilaf
Fresh Harvest Vegetable Medley
Warm Apple Pie with
Homemade Whipped Cream
Assorted Chilled Sodas
Luncheon - \$22.95
Dinner \$32.95
Lobster & Corn Chowder - Additional \$4.00

De-Light-Ful Buffet

Chopp Salad - Finely Chopped Iceberg Lettuce,
Diced Tomatoes, Cucumbers, Scallions,
Black Olives, Sweet Corn, Jicama, and Fresh Basil,
Tossed with a Tangy Lime-Cilantro Vinaigrette
Creamy Chicken Salad Herb Wrap with
Red Grapes and Chopped Pecans
Low Carb Wrap with Grilled Vegetables,
Crisp Greens and Lemon-Basil Hummus
Tabbouleh Salad (Mint, Olive Oil, Lemon Juice,
Chopped Tomatoes, Onions and Parsley)
Key Lime Pie
Assorted Chilled Sodas
Luncheon - \$21.95
Dinner - \$30.95

The Comfort Zone

Hearty Minestrone Soup
Classic Caesar Salad with
Savory Garlic Croutons
Creamy Chicken Pot Pie with Flaky Pastry Crust
Classic Meatloaf with Mushroom Gravy
Homemade Mashed Potatoes
Steamed Green Beans with Lime Dill Butter
Berry Cobbler with Homemade
Whipped Cream
Assorted Chilled Sodas
Luncheon - \$21.95
Dinner - \$30.95

Mediterranean Buffet

Antipasto Platter with Italian Meats
and Cheeses, Artichoke Hearts,
Roasted Peppers and Olives
Choice of Two:
Eggplant Rollatini, Chicken Marsala,
Fusille with Italian Sausage and Roasted
Tomatoes in a Light Garlic Cream Sauce,
or Gourmet Pizza with Olives, Fresh Basil,
Tomatoes and Fresh Mozzarella
Garlic Bread
Chef's Selection of Assorted Desserts
Assorted Chilled Sodas
Luncheon - \$21.95
Dinner - \$30.95

Above pricing is on a per guest basis. Please add 18% service charge and 6.35% Connecticut sales tax.